DAVID Y. IGE Governor

JOSH GREEN Lt. Governor



PHYLLIS SHIMABUKURO-GEISER Chairperson, Board of Agriculture

**MORRIS ATTA** 

Deputy to the Chairperson

## State of Hawaii DEPARTMENT OF AGRICULTURE

1428 South King Street Honolulu, Hawaii 96814-2512 Phone: (808) 973-9600 FAX: (808) 973-9613

# TESTIMONY OF PHYLLIS SHIMABUKURO-GEISER CHAIRPERSON, BOARD OF AGRICULTURE

## BEFORE THE HOUSE COMMITTEE ON CONSUMER PROTECTION & COMMERCE

FEBRUARY 24, 2022 2:00 P.M. CONFERENCE ROOM 329 & VIA VIDEOCONFERENCE

## HOUSE BILL NO. 2028 HD1 RELATING TO RAW MILK

Chairperson Johanson and Members of the Committee:

Thank you for the opportunity to testify on House Bill 2028 HD1. This measure authorizes and decriminalizes the sale of raw milk and raw milk products directly to consumers for human consumption, with certain restrictions, authorizes the sale of raw goat milk for pet consumption, requires the Board of Agriculture and Department of Health to adopt rules by 7/1/2023, establishes labeling requirements. The Department of Agriculture ("Department") respectfully opposes this bill.

The State of Hawaii currently prohibits the sale of raw milk in any form. Hawaii Administrative Rules, Title 11, Chapter 15, "Milk", Section 11-15-46, Milk and milk products which may be sold, states in part that "Only Grade "A" pasteurized milk and milk products shall be sold to the final consumer."



The consumption of raw milk and raw milk products is a public health and milk safety issue. As such, the placement of this bill under Chapter 157 HRS is not appropriate. Raw milk is unsafe because it can contain disease causing pathogens according to Food and Drug Administration, Centers for Disease Control and American Academy of Pediatrics. This bill states that a label is required that warns about the risks of consuming raw milk by stating that raw milk "Contains pathogens that may be unsafe to consume."

In addition to food safety issues, there are concerns with licensing and enforcing the maximum two-cow requirement on these many small producer-distributors, and there are potential problems with determining and collecting licensing fees. The revenues collected from monitoring the small producer-distributors containerizing their own raw milk and raw milk products for sale directly to consumers will be insufficient to sustain operations. Consequently, the Department will be unable to enforce the proposed amendments to Chapter 157 HRS in this measure.

The Department notes that the regulation foods such as raw goat milk for pet consumption, is ordinarily within the purview of federal agencies.

Thank you for the opportunity to testify on this measure.



P. O. Box 3378 Honolulu, HI 96801-3378 doh.testimony@doh.hawaii.gov

## Testimony in OPPOSITION on HB2028 HD1 RELATING TO RAW MILK

REPRESENTATIVE AARON LING JOHANSON, CHAIR
HOUSE COMMITTEE ON CONSUMER PROTECTION AND COMMERCE
Hearing Date: 2/24/2022 2:00pm Room Number: Rm 329
VIDEO CONF

- 1 Fiscal Implications: This measure has substantial fiscal implications that is not included in the
- 2 executive budget.
- 3 Department Testimony: The Department of Health (department) opposes this measure.
- 4 The department opposes this bill due to public health concerns. According to the CDC, between
- 5 1993 and 2006 more than 1500 people have gotten ill from consuming raw milk, or raw milk
- 6 cheese and other products containing raw milk. In addition, the CDC reported that consuming
- 7 unpasteurized milk is 150 times more likely to cause foodborne illness and 13 times more
- 8 hospitalizations than drinking pasteurized milk products.
- 9 The State of Hawaii currently prohibits the sale of raw milk in any form. Hawaii Administrative
- Rules, Title 11, Chapter 15, "Milk", Section 11-15-45, Milk and Milk Products which may be
- 11 sold., states in part that "Only Grade "A" pasteurized milk and milk products shall be sold to the
- 12 final consumer"...
- 13 Please be advised that FDA and other federal and state health agencies have documented a long
- 14 history of the risks to human health associated with the consumption of raw milk. Clinical and
- 15 epidemiological studies from FDA, state health agencies, and others have established a direct
- causal link between gastrointestinal disease and the consumption of raw milk. The microbial
- 17 flora of raw milk may include human pathogens present on the cow's udder and teats. Further,
- the intrinsic properties of milk, including its pH and nutrient content, make it an excellent media
- 19 for the survival and growth of bacteria.
- 20 On August 10, 1987, FDA published in 21 CFR Part 1240.61, a final regulation mandating the
- 21 pasteurization of all milk and milk products in final package form for direct human consumption.

- 1 This regulation addresses milk shipped in interstate commerce and became effective September
- 2 9, 1987.
- 3 In this Federal Register notification for the final rule to 21 CFR Part 1240.61, FDA made a
- 4 number of findings including the following:
- 5 "Raw milk, no matter how carefully produced, may be unsafe."
- 6 "It has not been shown to be feasible to perform routine bacteriological tests on the raw
- 7 milk itself to determine the presence or absence of all pathogens and thereby ensure that
- 8 it is free of infectious organisms."
- 9 "Opportunities for the introduction and persistence of Salmonella on dairy premises are
- numerous and varied, and technology does not exist to eliminate Salmonella infection
- from dairy herds or to preclude re-introduction of Salmonella organisms. Moreover
- recent studies show that cattle can carry and shed S. dublin organisms for many years and
- demonstrated that *S. dublin* cannot be routinely detected in cows that are mammary gland
- shedders."
- During this rulemaking process, the American Academy of Pediatrics and numerous others
- submitted comments in support of the proposed regulation.
- 17 In deciding upon mandatory pasteurization, FDA determined that pasteurization was the only
- means to assure the destruction of pathogenic microorganisms that might be present. This
- 19 decision was science-based involving epidemiological evidence. FDA and the CDC have
- 20 documented illnesses associated with the consumption of raw milk, including "certified raw
- 21 milk" and have stated that the risks of consuming raw milk far outweigh any benefits.
- In light of research showing no meaningful difference in the nutritional value of pasteurized and
- 23 unpasteurized milk, FDA and CDC have also concluded that the health risks associated with the
- consumption of raw milk far outweigh any benefits derived from its consumption.
- 25 There are numerous documented outbreaks of milkborne disease involving Salmonella and
- 26 Campylobacter infections directly linked to the consumption of unpasteurized milk in the past 20
- years. Since the early 1980's, cases of raw milk-associated campylobacteriosis have been
- 28 reported in the states of Arizona, California, Colorado, Georgia, Kansas, Maine, Montana, New
- 29 Mexico, Oregon, and Pennsylvania. An outbreak of Salmonellosis, involving 50 cases was
- 30 confirmed in Ohio in 2002. Recent cases of E. coli O157:H7, Listeria monocytogenes and
- 31 Yersinia enterocolitica infections have also been attributed to raw milk consumption.
- In the court case *Public Citizen v. Heckler*, 653f. Supp. 1229 (D.D.C. 1986), the federal district
- 33 court concluded that the record presents "overwhelming evidence of the risks associated with the
- 34 consumption of raw milk, both certified and otherwise". The court stated that the evidence FDA

- 1 has accumulated concerning raw milk "Conclusively shows that raw and certified raw milk are
- 2 unsafe" and "There is no longer any question of fact as to whether raw milk is unsafe".
- 3 State health and agricultural agencies routinely use the U.S. Public Health Service/FDA
- 4 Pasteurized Milk Ordinance (PMO) as the basis for the regulation of Grade "A" milk production
- 5 and processing. The PMO has been sanctioned by the National Conference on Interstate Milk
- 6 Shipments (NCIMS) and provides a national standard of uniform measures that is applied to
- 7 Grade "A" dairy farms and milk processing facilities to assure safe milk and milk products.
- 8 Section 9 of the PMO specifies that only Grade "A" pasteurized milk be sold to the consumer.
- 9 In summary, since raw milk may contain human pathogens, the consumption of raw milk
- 10 products increases the risk of gastrointestinal illness due to the likelihood that it may contain
- infective doses of human pathogens. Other pathogens known to be transmitted by raw milk
- 12 consumption could lead to serious illness, or even death, in the segment of our population that is
- the most vulnerable. This includes children and infants, our elderly, and any person who is
- immunocompromised due to illness or treatment of illnesses. The only method proven to be
- reliable in reducing the level of human pathogens in milk and milk products is by those milk
- products being produced and processed under sanitary conditions and subsequently being
- 17 properly pasteurized.
- 18 Attached is an FDA fact sheet Titled "THE DANGERS OF RAW MILK"
- 19 The DOH opposes this measure to allow for both cow sharing and raw milk for animal/pet
- 20 consumption to divert raw milk for consumption to humans.
- 21 Thank you for the opportunity to testify on this measure.
- 22 Offered Amendments: None



# **FOODFACTS**

From the U.S. Food and Drug Administration

# The Dangers of Raw Milk:

## Access our Education Resource Library



## Unpasteurized Milk Can Pose a Serious Health Risk

Milk and milk products provide a wealth of nutrition benefits. But raw milk can harbor dangerous microorganisms that can pose serious health risks to you and your family. According to an analysis by the Centers for Disease Control and Prevention (CDC), between 1993 and 2006 more than 1500 people in the United States became sick from drinking raw milk or eating cheese made from raw milk. In addition, CDC reported that unpasteurized milk is 150 times more likely to cause foodborne illness and results in 13 times more hospitalizations than illnesses involving pasteurized dairy products.

Raw milk is milk from cows, sheep, or goats that has not been pasteurized to kill harmful bacteria. This raw, unpasteurized milk can carry dangerous bacteria such as *Salmonella*, *E. coli*, and *Listeria*, which are responsible for causing numerous foodborne illnesses.

These harmful bacteria can seriously affect the health of anyone who drinks raw milk or eats foods made from raw milk. However, the bacteria in raw milk can be especially dangerous to **people with weakened immune systems**, **older adults**, **pregnant women**, **and children**. In fact, the CDC analysis found that foodborne illness from raw milk especially affected children and teenagers.

## "Pasteurized Milk" Explained

Pasteurization is a process that kills harmful bacteria by heating milk to a specific temperature for a set period of time. First developed by Louis Pasteur in 1864, pasteurization kills harmful organisms responsible for such diseases as listeriosis, typhoid fever, tuberculosis, diphtheria, and brucellosis.

Research shows no meaningful difference in the nutritional values of pasteurized and unpasteurized milk. Pasteurized milk contains low levels of the type of nonpathogenic bacteria that can cause food spoilage, so storing your pasteurized milk in the refrigerator is still important.

## Raw Milk & Pasteurization: Debunking Milk Myths

While pasteurization has helped provide safe, nutrient-rich milk and cheese for over 120 years, some people continue to believe that pasteurization harms milk and that raw milk is a safe, healthier alternative.

Here are some common myths and proven facts about milk and pasteurization:

- Pasteurizing milk DOES NOT cause lactose intolerance and allergic reactions. Both raw milk and pasteurized milk can cause allergic reactions in people sensitive to milk proteins.
- Raw milk DOES NOT kill dangerous pathogens by itself.
- Pasteurization DOES NOT reduce milk's nutritional value.
- Pasteurization DOES NOT mean that it is safe to leave milk out of the refrigerator for extended time, particularly after it has been opened.
- Pasteurization DOES kill harmful bacteria.
- Pasteurization DOES save lives.

## Raw Milk and Serious Illness

Symptoms and Advice

Symptoms of foodborne illness include:

- · Vomiting, diarrhea, and abdominal pain
- Flulike symptoms such as fever, headache, and body ache

While most healthy people will recover from an illness caused by harmful bacteria in raw milk — or in foods made with raw milk — within a short period of time, some can develop symptoms that are chronic, severe, or even life-threatening.

If you or someone you know becomes ill after consuming raw milk or products made from raw milk — or, if you are pregnant and think you could have consumed contaminated raw milk or cheese — see a doctor or healthcare provider immediately.

The Dangers of Listeria and Pregnancy

Pregnant women run a serious risk of becoming ill from the bacteria *Listeria*, which can cause miscarriage, fetal death, or illness or death of a newborn.

If you are pregnant, consuming raw milk — or foods made from raw milk, such as Mexican-style cheese like Queso Blanco or Queso Fresco — can harm your baby even if you don't feel sick.





Safety 

Health Science 

Nutrition

August 2012

# Protect Your Family with Wise Food Choices

Most milk and milk products sold commercially in the United States contain pasteurized milk or cream, or the products have been produced in a manner that kills any dangerous bacteria that may be present. But unpasteurized milk and products made from unpasteurized milk are sold and may be harmful to your health. To avoid getting sick from the dangerous bacteria found in raw milk, you should choose your milk and milk products carefully. Consider these guidelines:

Made from PASTEURIZED MILK

## Okay to Eat

- · Pasteurized milk or cream
- · Hard cheeses such as cheddar, and extra hard grating cheeses such as Parmesan
- · Soft cheeses, such as Brie, Camembert, blue-veined cheeses, and Mexican-style soft cheeses such as Queso Fresco, Panela, Asadero, and Queso Blanco Queso Fresco
  - made from pasteurized milk
- · Processed cheeses
- · Cream, cottage, and Ricotta cheese made from pasteurized milk
- Yogurt made from pasteurized milk
- · Pudding made from pasteurized milk
- · Ice cream or frozen yogurt made from pasteurized milk

## Unsafe to Eat

- · Unpasteurized milk or
- Soft cheeses, such as Brie and Camembert, and Mexican-style soft cheeses such as Queso Fresco, Panela, Asadero, and Oueso Blanco made from unpasteurized milk
- Yogurt made from unpasteurized milk
- · Pudding made from unpasteurized milk
- · Ice cream or frozen yogurt made from unpasteurized milk

## When in Doubt - Ask!

Taking a few moments to make sure milk is pasteurized — or that a product isn't made from raw milk — can protect you or your loved ones from serious illness.

- · Read the label. Safe milk will have the word "pasteurized" on the label. If the word "pasteurized" does not appear on a product's label, it may contain raw milk.
- Don't hesitate to ask your grocer or store clerk whether milk or cream has been pasteurized, especially milk or milk products sold in refrigerated cases at grocery or health food stores.
- · Don't buy milk or milk products at farm stands or farmers' markets unless you can confirm that it has been pasteurized.

## Is Your Homemade Ice Cream Safe?

Each year, homemade ice cream causes serious outbreaks of infection from Salmonella. The ingredient responsible? Raw or undercooked eggs. If you choose to make ice cream at home, use a pasteurized egg product, egg substitute, or pasteurized shell eggs in place of the raw eggs in your favorite recipe. There are also numerous egg-free ice cream recipes available.

Everyone can practice safe food handling by following these four simple steps:





Safety 

Health Science Nutrition

August 2012

2

Submitted on: 2/23/2022 12:39:46 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Morris Atta	Hawaii Department of Agriculture	Comments	Yes

## Comments:

I am available to answer questions on behalf of the Department of Agriculture.

Submitted on: 2/22/2022 4:41:27 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Jessica Rohr	Individual	Support	Yes

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Jessica Rohr testifying on behalf of my business Forage Hawaii. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the impact on my community and local agriculture. This bill HB2028 would open up a new revenue stream for local agricultural and small business. With more consumers looking for natural, direct from the source real food, raw milk is an opportunity for many small businesses and farmers to increase our profitability, create jobs, and increase food security.

My business sells local grass-fed and finished meats, as you know a quickly growing market. I have customers asking me on a weekly basis where they can find raw milk. Many of my customers are looking for traditional foods they can trace back to a time when diet related diseases were not an epidemic. Raw milk is one of those foods and maintains high nutrient density and beneficial bacteria when not adulterer by heat.

No food, including milk, is completely safe. But looking at the statistics you can see that raw milk is last on the list of foods creating food borne illness. The CDC's latest annual data on food borne illnesses from ONE YEAR (2006), was 37,220,098, including 2,612 deaths.

From 2007 through 2012, the CDC's data shows an average of 163 cases and 12 hospitalizations per year and no deaths due to food borne illness associated with raw milk. Major contributors of food borne outbreaks include meat, spinach, frozen vegetables, salad, sprouts. The food causing the most significant sickness and death are not illegal, nor is alcohol, a deadly poison.

According to the CDC, dairy as a whole, accounts for 5% of food borne illness. The illnesses associated with raw milk in the past had to do with unsanitary conditions, long transport, and lack of refrigeration. With today's technology and proper requirements we can mitigate the past concerns of raw milk's safety. I hope you will consider releasing this nutrient dense health food for the public, especially to the people who consider raw milk a cultural food, as I do.



P.O. Box 253, Kunia, Hawai'i 96759 Phone: (808) 848-2074; Fax: (808) 848-1921 e-mail info@hfbf.org; www.hfbf.org

February 24, 2022

## HEARING BEFORE THE HOUSE COMMITTEE ON CONSUMER PROTECTION & COMMERCE

## TESTIMONY ON HB 2028, HD1 RELATING TO RAW MILK

Conference Room 329 & Videoconference 2:00 PM

Aloha Chair Johanson, Vice-Chair Kitagawa, and Members of the Committee:

I am Brian Miyamoto, Executive Director of the Hawai'i Farm Bureau (HFB). Organized since 1948, the HFB is comprised of 1,800 farm family members statewide and serves as Hawai'i's voice of agriculture to protect, advocate and advance the social, economic, and educational interests of our diverse agricultural community.

The Hawai'i Farm Bureau opposes HB 2028, HD1, which authorizes and decriminalizes the sale of raw milk and raw milk products directly to consumers for human consumption, with certain restrictions and requires the Board of Agriculture to adopt rules governing the direct sale of raw milk and raw milk products.

Farm Bureau policy states: "We support only pasteurized fluid milk being sold or distributed for human consumption"

Farm Bureau policy was developed after intense discussion. Ultimately the decision was made based on FDA's website on raw milk, and studies conducted by the Centers for Disease Control and Prevention showing that the majority of dairy-related disease outbreaks have been linked to raw milk.

We recognize the niche market opportunities associated with raw milk. However, we also have a responsibility to protect the public. The FDA reports that the risk of getting sick from drinking raw milk is greater for infants and young children, the elderly, pregnant women, and people with weakened immune systems, such as people with cancer, an organ transplant, or HIV/AIDS than it is for healthy school-aged children and adults. The CDC finds that foodborne illness from raw milk especially affects children and teenagers. But, it is important to remember that healthy people of any age can get very sick or even die if they drink raw milk contaminated with harmful germs."

Food safety is a priority for HFB. We have seen serious health consequences and successful enterprises fail when food safety issues arise.

Thank you for the opportunity to comment on this measure.

Submitted on: 2/23/2022 8:14:31 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Bahman Sadeghi	Meadow Gold Dairies Hawaii	Oppose	No

Comments:

February 22, 2022

Hawaii State Legislature

415 S Beretania St.

Honolulu, HI 96813

Re: H.B. NO. 2028

Dear Representatives of the Hawaii State Legislature:

Meadow Gold Dairies Hawaii LLC opposes any pending raw milk legislation designed to further advance the sale of raw milk and raw milk products, including allowing the sale of raw milk in Hawaii. Consumption of raw milk and raw milk products has been opposed by every major health organization in the United States, including the American Medical Association and the American Academy of Pediatrics.

Consumption of raw milk and milk products is a demonstrated public health risk. The link between raw milk and foodborne illness has been well-documented in the scientific literature, with evidence spanning nearly 100 years. Raw milk is a key vehicle in the transmission of dangerous and sometimes deadly human pathogens, including *E. coli* O157:H7, *Campylobacter*, *Listeria monocytogenes*, and *Salmonella*.

Based on a 2012 report from the Centers for Disease Control and Prevention (CDC), between 1993 and 2006, unpasteurized dairy products resulted in 73 known outbreaks- causing 1,571 cases of foodborne illness, 202 hospitalizations and 2 deaths. 1 Most recently, analyzing data collected between 2009 and 2014, researchers concluded that unpasteurized milk is 840 times

more likely to cause food-borne illness than pasteurized milk, and such illnesses have a hospitalization rate 45 times higher than those involving pasteurized dairy products. 2



1 Langer, AJ, et al. Non-pasteurized dairy products, disease outbreaks, and state laws – United States, 1993-2006. Emerging Infectious Diseases. 2012 18(3):385

2 Costard, S., Espejo, L., Groenendaal, H., Zagmutt FJ., Outbreak-related disease burden associated with consumption of unpasteurized cow's milk and cheese, United States, 2009-2014. Emerging Infectious Diseases. 2017; 23(6):957.

The CDC has reported nearly 81% of raw milk-associated outbreaks have occurred in states where the sale of raw milk was legal. Eliminating the regulations that currently restrict the sale of raw milk in Hawaii increases the risk to public health, opening up the state's consumers to the inevitable consequences of falling victim to foodborne illness. No matter how carefully it is produced, raw milk is inherently dangerous. Americans have become ill after consuming raw milk and raw milk products obtained from farms of varying sizes, from cow-share programs, and from licensed, permitted or certified raw milk producers.

Nearly two-thirds of all outbreaks associated with raw milk or raw milk products involve children. For example, in 2011, five children in California were infected with *E. coli* O157:H7 after drinking raw milk; three required hospitalization with hemolytic uremic syndrome (HUS). At a school event in Wisconsin, also in 2011, sixteen fourth grade students and adults who drank raw milk donated by a parent later suffered from diarrhea, abdominal cramping, nausea, and vomiting because of *Campylobacter* infections. In 2018, Tennessee experienced an *E. coli* outbreak which sickened a dozen or more children, including four who developed kidney failure. Several children spent more than 50 days in the intensive care unit at Tennessee Children's Hospital. It is the responsibility of Hawaii's leaders to make decisions to protect the health of the public, most especially those who are minors and are unable to make fully informed decisions that could have profound consequences on the rest of their lives.

One critical aspect of this high-profile issue is the tremendous amount of misinformation that has been disseminated regarding the supposed health benefits of raw milk. It is important to emphasize that no claim related to the health benefits of consuming raw milk has been substantiated in any of the medical literature. The scientific consensus is that raw milk can cause serious illnesses and hospitalizations, as well as result in life-long negative health complications and death.

Another misleading claim is that testing or regulating the sale of raw milk will protect consumers from the risks of raw milk consumption. This is also unfounded. Product testing and no amount of added procedures on-farm can ensure the same level of safety as pasteurization. Legalizing and regulating the sale of raw milk sends a signal to consumers that drinking unpasteurized milk is safe when, in fact, the opposite is true.

Nationally, our dairy industry benefits from a very high degree of consumer confidence-confidence built in large part due to the excellent food safety of milk and dairy products. Current statistics estimate only 1-2% of reported foodborne outbreaks are attributed to dairy products.

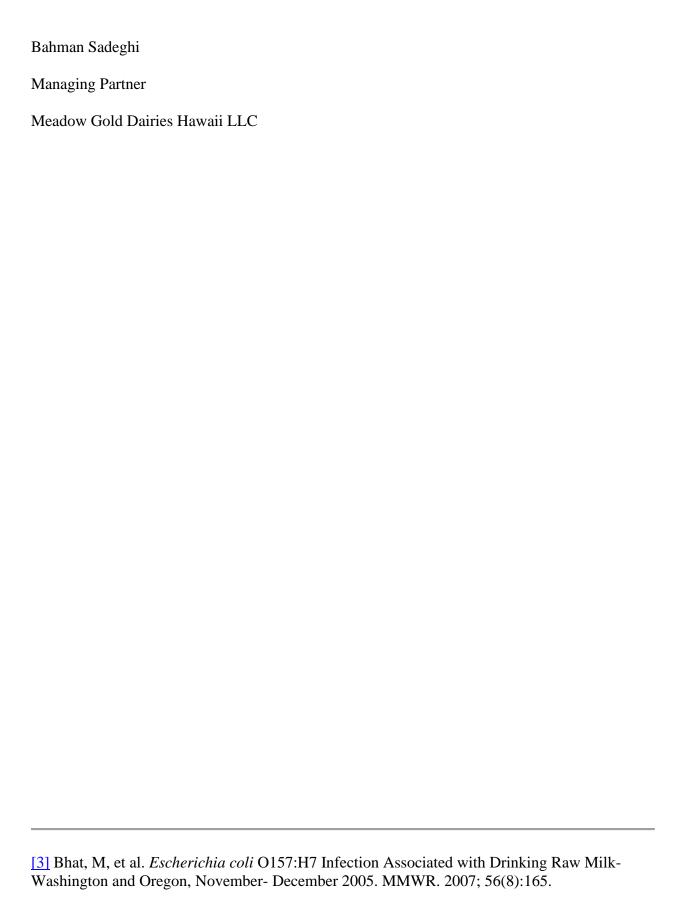
However, of those, over 70% have been attributed to raw milk and inappropriately-aged raw milk cheeses. In a 2007 report, the CDC concluded that "State milk regulations and methods for their enforcement should be reviewed and strengthened to minimize hazards of raw milk."[3]

Authorizing the sale of raw milk would be a step in the wrong direction and create unnecessary food safety risk for consumers and liability for dairy producers.

While choice is an important value, it should not pre-empt consumers' well-being. To authorize the sale of raw milk and raw milk products is an unnecessary risk to consumer safety and public health. As such, we strongly oppose any legislation which would legalize the distribution and sale of raw milk in Hawaii.

Please do not hesitate to contact us with any questions or if we may be of further assistance.

Sincerely,



Submitted on: 2/23/2022 10:04:14 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
JORDAN LEE	The Public Pet	Support	No

#### Comments:

My name is JORDAN LEE testifying on behalf of myself & my business The Public Pet. I appreciate the opportunity to testify in support of HB2028.

I support HB2028 because I have seen the health benefits of raw goat milk and how it can better the lives of cats & dogs that consume it. I have clients that rely heavily on these products to help cure allergies, dietary imbalances, and helping with weight gain for puppies/kittens or even sickly senior pets. Without access to these raw milk products, pet owners are left to more costly, sometimes unaffordable options/procedures. As a small business owner in the pet industry, I rely on these products to keep my pet clientele happy and healthy. I have seen first hand an immediate improvement for my own senior dogs when they were consuming raw goat milk. They lived long lives up to 17 years old, and I owe it all to an organic raw diet.

Submitted on: 2/23/2022 10:30:38 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Kekoa Cambra	Makaʻala Country Farms, LLC	Support	No

## Comments:

HB2028 will help promote the livelihoods of farmers and homesteaders here in the Puna District.



## Manufacturer of ANSWERS PET FOOD



February 23, 2022

## TESTIMONY OF KEITH A. HILL PRESIDENT AND CEO OF ANSWERS<sup>TM</sup> Pet Food Re: House Bill No. 2028 H.D. 1

Dear Chairperson and Members of the Committee:

Thank you for the opportunity to testify on House Bill 2028 H.D.1. I refer to H.B. 2028 H.D.1 in lieu of just H.B. 2028 because in part H.D.1 includes language under SECTION 6 Chapter 321, Hawaii Revised Statutes, is amended by adding a new section to be appropriately designated and to read as follows: "§321 - **Raw goat milk: sales.** (a) Notwithstanding any provision to the contrary, raw goat milk may be sold for pet consumption. (b) No later than July 1, 2023, the ....

Lystn, LLC d.b.a./ANSWERS<sup>TM</sup> Pet Food is a raw pet food manufacturer who sells to distributors that sell to retail stores throughout the continental United States and Hawaii for purchase of the food by pet owners for their pets. On July 15, 2021, I sent a comprehensive letter to the Honorable David Y. Ige, Governor and Department of Health Director Elizabeth A. Char, M.D. for the State of Hawaii of ANSWERS<sup>TM</sup> position on this subject matter. The reference on the letter was Re: DOH embargoes Unpasteurized Goat Milk from Various Pet Store & Food Retailers in Hawaii. I will not be redundant in rehashing the contents of the July 15, 2021, letter, but request the Committee request a copy for reference from the Department of Health or Governor's office. The letter was written for circumstances at the time. The letter addresses sequence of events, questionable actions taken by the Hawaii DOH, relevant law, resulting outcomes and recommended actions with timeline.

ANSWERS<sup>TM</sup> Pet Food supports the passage of House Bill 2028 H.D.1 but recommends amendments to the bill. Since this bill addresses both human consumption and pet food consumption, I will leave the recommended amendments to address human consumption to others such as the Weston A. Price Foundation (WAPF), an international nonprofit whose primary mission is to restore nutrient-dense foods to the American diet through research, education, and activism. I noted attorney Pet Kennedy submitted testimony addressing WAPF's position. Regarding pet food consumption, it appears extremely oppressive and unjust to consumers to have to wait until no later than July 1, 2023, for the Department of Health to adopt rules pursuant to Chapter 91 governing the sale of raw goat milk for pet consumption. Hawaii in just a few days took away a product that the consumer's pets were benefitting from. The bill as written also requires a statement "Contains pathogens that may be unsafe for human consumption" that is not accurate. Variations of the intent consist of "May contain harmful organisms." or "This product has not been pasteurized and may contain harmful bacteria." There are more amendments needed that will also be realized when the DOH researches the administrative rules of other states that allow the sale of raw goat milk for pets. Even some of these supposed model laws have flaws. We would suggest Hawaii legislators form a working committee with industry, consultants, organizations such as WAPF and other knowledgeable entities to arrive at amendments that make Hawaii's legislation the model law.

I was only made aware of the opportunity to submit testimony within hours of the deadline of being able to do so and I am unable to personally appear online, and therefore further testimony and public comment may be warranted in the future as this bill moves further towards final vote. I apologize if I am misunderstanding the difference between referencing House Bill 2028 and House Bill 2028 H.D.1. I had no time for further research but wanted to offer my comments on the subject matter.

Respectfully Submitted,

Lystn, LLC d.b.a./ANSWERSTM Pet Food

Keith A. Hill, President

Citto A. Hel.

Submitted on: 2/22/2022 2:39:44 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Deirdre Madrid	Individual	Support	No

## Comments:

Each and every single person should have the choice of whether they want to consume raw milk vs pasteurized. I would start drinking milk if raw milk was legal in Hawaii.

Submitted on: 2/22/2022 4:55:28 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Lauren Finley-Jacob	Individual	Support	No

Comments:

Aloha,

I strongly support HB2028. Thank you for considering the sale of raw milk in the state of Hawai'i. I have seen firsthand the amazing effects raw milk has had on my life with health issues such as extreme eczema. While visiting California, I had access to raw milk products, which helped my skin tremendously in a short period of time. I believe 42 other states have some sort of laws passed regarding the sale of raw milk and raw milk products, indicating that their local governments have figured out how to safely allow raw milk products to the public. Certainly, Hawai'i should be able to figure out the same. Small-scale family farms have more capability to oversee raw milk production, and should without a doubt be able to produce the sales of raw milk to our community that see the value in this product.

Mahalo, Lauren Finley-Jacob

Submitted on: 2/22/2022 5:17:09 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Malia	Individual	Support	No

Comments:

Hello,

Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Malia Viloria and I am testifying on behalf of myself, my family and my community as i know we can all benefit from this. I support HB2028 because of the health impact it would have on everyone. Raw milk has been shown and proven to be healthier compared to the pasteurized milk that we are only able to buy here in Hawaii. Many other states are allowed to sell raw milk and their consumers are able to benefit from all the nutrition in the milk rather than those nutrients being killed in the pasteurization process. I would love to see raw milk being sold in the state of Hawaii for those who wish to benefit from the nutrition found in it.

Thank you.

Submitted on: 2/22/2022 5:49:42 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Corin Sutton	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Corin Sutton and on behalf of myself/mycommunity/my family I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because I strongly believe it it healthy and feel it very valuable to be able to have legal access to it.

Submitted on: 2/22/2022 6:06:15 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Terra Pracht	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Terra Pracht testifying on behalf of myself. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because unadulterated milk products soothe my autoimmune conditions like no other medicines. Having access to these foods help me to be free from seizures.

Mahalo nui,

Terra Pracht

808-597-0336

Submitted on: 2/22/2022 6:14:52 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
katherine kazlauskas	Individual	Support	No

#### Comments:

I support this bill as it supports local agriculture and is healthy for humans, animals, and the  $\bar{A}$  ina when dealt with properly. We allow people to consume dangerous and addictive drugs by prescription. I don't understand why we don't allow people to consume raw milk. I can purchase bleach at any market and consume it if I want to. Why can I not consume raw milk or provide it to my animals?

mahalo for your consideration!

Kat Kazlauskas

Submitted on: 2/22/2022 6:16:49 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Melissa Miyashiro	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Melissa and I am testifying on behalf of myself. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because I believe having access to raw milk will provide a more nutritious source of dairy that's currently illegal to sell in the state of Hawaii. Raw milk contains probiotics that help aide in gut health and digestion. It also contains beneficial bacteria like lactobacilli, which help those with lactose intolerance digest lactose more effectively. As someone who is lactose intolerant, I would appreciate having the opportunity to try out raw milk, if this bill is passed. In addition to containing beneficial bacteria, raw milk also contains antibodies which help strengthen the immune system.

For the above reasons, I support HB2028 to decriminalize the sale of raw milk in the state of Hawaii.

Thank you for your time,

Melissa Miyashiro

Submitted on: 2/22/2022 6:52:36 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Glorianna Johnson	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Glorianna Johnson testifying on behalf of myself/mycommunity/my family I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because it allows for individual autonomy over their food supply. It also will allow for individuals to be able to make delicious homemade cheeses and kefirs.

Submitted on: 2/22/2022 7:19:29 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Sara Chong	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Sara Chong testifying on behalf of myself/mycommunity/my family I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because raw milk provides the full nutrients and beneficial immune supporting immunoglobulins allowing us to better digest and process them. It also provides children with immune support which reduces inflammation and allergy like symptoms including asthma and eczema. The high pasteurization/heating kills off all the beneficial probiotics and immune supportive nutrients which is counterintuitive to why we should be drinking milk in the first place. Allowing raw milk to be provided to the public will improve our overall health and reduce histamine like inflammatory symptoms.

Submitted on: 2/22/2022 7:32:23 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Ashley Watts	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Jessica Rohr testifying on behalf of my business Forage Hawaii. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the impact on my community and local agriculture. This bill HB2028 would open up a new revenue stream for local agricultural and small business. With more consumers looking for natural, direct from the source real food, raw milk is an opportunity for many small businesses and farmers to increase our profitability, create jobs, and increase food security.

My business sells local grass-fed and finished meats, as you know a quickly growing market. I have customers asking me on a weekly basis where they can find raw milk. Many of my customers are looking for traditional foods they can trace back to a time when diet related diseases were not an epidemic. Raw milk is one of those foods and maintains high nutrient density and beneficial bacteria when not adulterer by heat.

No food, including milk, is completely safe. But looking at the statistics you can see that raw milk is last on the list of foods creating food borne illness. The CDC's latest annual data on food borne illnesses from ONE YEAR (2006), was 37,220,098, including 2,612 deaths.

From 2007 through 2012, the CDC's data shows an average of 163 cases and 12 hospitalizations per year and no deaths due to food borne illness associated with raw milk. Major contributors of food borne outbreaks include meat, spinach, frozen vegetables, salad, sprouts. The food causing the most significant sickness and death are not illegal, nor is alcohol, a deadly poison.

According to the CDC, dairy as a whole, accounts for 5% of food borne illness. The illnesses associated with raw milk in the past had to do with unsanitary conditions, long transport, and lack of refrigeration. With today's technology and proper requirements we can mitigate the past concerns of raw milk's safety. I hope you will consider releasing this nutrient dense health food for the public, especially to the people who consider raw milk a cultural food, as I do.

Submitted on: 2/22/2022 7:37:37 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Nick Scardilli	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Nick Scardilli testifying on behalf of myself and my community, I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because the consumption of raw milk is a product that has been consumed for thousands of years. It is personally very important to my culture as my relatives going back many generations have had raw milk as an integral part of their diet. I think it should be up to the consumer to determine what they are able to consume. Raw milk has been gaining a lot of traction in recent scientific literature outlining the significant health benefits that it provides over pasteurized milk. I respectfully ask you allow the consumer to determine what products they can consume, as it does not have an impact on the surrounding community, only the individual. I believe it is wrong to deem such a product illegal.

Submitted on: 2/22/2022 8:01:19 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

Subr	nitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Quiar	na London	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Quiana London testifying on behalf of my family. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because I miss drinking raw milk. We moved from South Carolina and Washington state where it was legal and we miss the many health benefits of this product. I drunk it during 2 pregnancies and both kids are healthy and beautiful. The only option I have now is the raw cheese products at Whole Foods Market. I have been thinking about visiting Washington state to obtain some raw milk. There is no substitute for this product. I would use it to drink plain, make ice cram and make yougurt. I have 3 children under the age of 7 who would benefit. We currently avoid cereal and homemade yogurt because the pasturied products does not have the health benefits that raw milk does. Please visit www.realmilk.com for all the benefits of this amazing product. Thank you.

Submitted on: 2/22/2022 8:01:47 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Hannah.urrego@gmail.com	Individual	Support	Yes

Comments:

Aloha Representatives,

Grazing animals are not native to the Hawaiian islands. In the 1700s, animals such as goats and pigs were introduced, causing ecological damage and change in complex plant systems long in place on the islands. Today, places like Maui and Moloka'i face overpopulation of non-native axis deer causing similar types of ruin to private agricultural land. And yet, Native Hawaiians and locals alike have learned the power of adaptation and survival to make systems previously working against them, work greatly in their favor.

From Maui Nui on Maui offering up Kama'aina discounted boxes of freshly harvested deer meat to families struggling in a long- standing pandemic food shortage, to Hawai'i Island Goat Dairy in Honokaa selling fresh cheeses at nearby farmer's markets as well as shipping to the mainland—no longer are Hawai'i residents assumed as having to be at the mercy of mainland food trends. We are showing that sustainable food systems are our replicable birthright that can generate income for generations to come. Raw dairy is no exception. From California to South Carolina, several states in the Union have proven not only the demand for raw milk as being high but the political will and individual representatives of the people as being able to execute one of the fundamental most important changes in our modern times—moving towards sustainable health.

Food choice, like bodily autonomy and the right to vote, is a fundamental principle to a thriving and healthy democracy. There is no state in the United States where issues of sustainability and freedom of access are more important than Hawaii. Our post-pandemic food processing systems, shipping and supply chain throttles and rapid increase in nutrition-related diseases in Hawaii provide plenty of evidence to make healthy, safe, and alternative food choices widely available.

I implore this legislative body to consider that natural and raw products are not only \*not\* a large contributor to food borne illness but are a way to mitigate and control disease through healthy and active bacterial cultures, rich supply of bioavailable amino acids, non-denatured levels of Vitamin D, etc. Why should our residents be restricted to only trendy dairy products

shipped from afar with added bacterial cultures for gut health, when we can provide those here? Locally. Dairy as a whole, pasteurized or not, has low incidences of food borne illness as a food product when compared to other groups like lettuce and canned foods. Small, locally produced food has a short supply chain by nature. This short supply chain allows for quality control. Entire nations in the European Union allow raw dairy in all spectrums and in fact are even encouraged. Many states in our union allow and regulate these products well. I believe both in the capacity of local farmers and families to sustain natural foods systems as well as the capacity of our regulatory bodies to ensure their safety.

What came first: metabolic illness and mass industry-scale outbreaks of listeria and the like, or raw food products such as cow and goat's milk? I argue that these natural food systems have always been comparatively safe and will bring another stream of income, sustainability and most importantly \*health\* to the residents of Hawai'i. We cannot claim to be in support of our "kama" if we ignore the potential of the 'aina to produce good food for our use. Food is life. Water is life. Raw milk is both.

Mahalo Nui Loa and in good health,

Hannah Urrego

Submitted on: 2/22/2022 8:14:16 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Isabella De Sica	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Isabella De Sica, testifying on behalf of myself and my family. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because I believe that everyone has the right to decide for themselves, whether raw or pausterized milk is better for them and their families. As long as it is produced in clean, healthy, free-range animals, with their welfare in mind, as well as handled properly as per health and safety regulations, it seems fair to me that the option to purchase raw milk from local farmers should be there.

Submitted on: 2/22/2022 8:34:53 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Teresa Norton	Individual	Support	No

Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee: My name is Teresa Norton

I am testifying on behalf of myself. I appreciate the opportunity to testify in support of HB2028, which would decriminalizes the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the impact on me and the community, many studies prove that raw milk is a superior source of nutrition that provides immune system advantages to people. Cows and other mammals that lived in close quarters with humans mutually shared much of the same biome. The immune systems of both animals and humans develop antibodies to adjust to their environments. As with the case in human breastmilk and especially colostrum, the milk and colostrum from cows and other milking animals contain antibodies. Such antibodies are damaged or destroyed by pasteurization.

Raw milk that is carefully and intentionally produced for direct human consumption is very low risk, when raw milk farmers carefully manage the cleanliness and hygiene of the farm from grass to the glass, with much care to ensure that the animals are healthy and the milk is clean. In order to be legal this type of milk should be tested offer and held to rigorous standards to ensure that it is being produced in a way that discourages pathogen growth.

Submitted on: 2/22/2022 9:23:17 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
May Anderson	Individual	Support	No

### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is May Anderson testifying on behalf of myself/mycommunity/my family I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of my belief in the health benefits of raw milk.

Submitted on: 2/22/2022 9:33:58 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
LILY NGUYEN	Individual	Support	No

#### Comments:

My name is Lily Nguyen and I am a resident of O'ahu, HI. I am testifying in support of HB2028, which would make the direct sale of raw milk and raw milk products legal for human consumption. I support HB2028 because of the postitive benefit it would bring to myself and my community.

I would like to cite this study:

# Raw Cow's Milk and Its Protective Effect on Allergies and Asthma

Published online 2019 Feb 22. PMID: 30813365

https://www.ncbi.nlm.nih.gov/pmc/articles/PMC6413174/

It states: Living on a farm and having contact with rural exposures have been proposed as one of the most promising ways to be protected against allergy and asthma development. There is a significant body of epidemiological evidence that consumption of raw milk in childhood and adulthood in farm but also nonfarm populations can be one of the most effective protective factors.

As somenone who suffers from chronic allergies, I would be grateful to be able to source local raw milk and support local farmers.

In addressing the concerns of the safety of raw milk, a labeling system be implemented and farm safety and hygienic practices could be required for the sale of raw milk.

Thank you for your consideration.

Submitted on: 2/22/2022 9:42:01 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Melissa Iwamoto	Individual	Support	No

### Comments:

I **strongly support** what I belive to be the intent of HB 2028 HD1--to decriminalize and allow for the legal sale of raw milk from small local farmers direct to consumers. There are numerous health benefits to raw milk, and some people prefer and even require raw milk for their health and well-being. I fully support the right for consumers to make their own informed choices on whether to drink pasteurized or unpasteurized milk.

Mahalo for your consideration.

Submitted on: 2/22/2022 9:47:53 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Dane Story	Individual	Support	No

### Comments:

I am a resident of Oahu and member of the Hawaii Farmers Union United. On behalf of myself and my community I am writing testimony in VERY STRONG support of this raw milk bill. The benefits for our local community would be tremendous - the economic and health benefits of raw milk in its most natural form are well documented. This is a long overdue step in the right direction for our local dairy farmers and consumers who are craving free and easy access to raw milk production and consumption. Thank you for your consideration. I hope we can pass this bill with a solid majority of the vote.

Mahalo,

Dane Story

Submitted on: 2/22/2022 9:58:49 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Fara-Mone Akhay	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee: I am Fara-Moné Akhay from Wahiawā and I am testifying on behalf of myself and my family today. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the health benefits that raw milk will have on my health and the health of my family. We recently went on a trip to Utah where raw milk is widely consumed and sold and felt the difference almost immediately. Over the last few years, I thought I was lactose intolerant, when in reality raw milk is easily digestible by my body. I believe there is a way for commerce to benefit while keeping the health and safety of the people through allowing the consumption of raw milk and raw milk products. Additionally, supporting farmers in Hawai'i through dairy farming can benefit our goals as a State to become more self-sustaining and create a thriving economy for our businesses and for our health.

Mahalo

Submitted on: 2/22/2022 10:17:59 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Monica Butler	Individual	Support	No

#### Comments:

There are many reasons why I believe that raw dairy is the best choice for my family. I believe it to be the healthiest choice after spending numerous hours researching the Weston A Price foundation for information on how to get the best nutrient dense foods into my body. I believe that it is a better choice for our environment while also supporting these hard working farmers and respecting the animal. By allowing the sale of raw milk, it allows me as a mother to teach my children about the connection to food and farms and gives me the ability to show them where their food is coming from. The amount of vitamins, minerals and good bacteria that is dimished by pasteurization is another reason why I should be able to have the choice in which product I ultimately choose to nourish my body with. I fully support the sale of raw milk.

Submitted on: 2/22/2022 10:31:42 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Arlene Estrella	Individual	Support	No

### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Arlene Estrella, testifying on behalf of myself. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the numerous health benefits having access to raw milk and raw milk products have for human consumption.

Submitted on: 2/23/2022 7:54:23 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Rachel Fritz	Individual	Support	No

### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Rachel Fritz testifying on behalf of myself/mycommunity/my family. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because it is a healthy choice for many people and has proven research/ results promoting health. It has been criminalized to sell and it makes no sense. We just need to have proper sanitation habits on behalf of sellers. It's a simple problem. Please legalize !! Thank you for your time.

Submitted on: 2/23/2022 8:26:59 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Rachael Ziebold	Individual	Support	No

## Comments:

I strongly support this bill to make buying and selling of raw milk products legal in Hawai'i. Access to locally produced products of all types is important to improving food sustainability in the islands. It also represents a great opportunity for cottage dairy industries, opening up new income streams for small farmers. As a consumer, I look forward to being able to access these types of products soon.

# Personal Testimony Presented to the House Committee on Consumer Protection & Commerce February 24, 2022, 2:00 pm By Jenee S. Odani, DVM, DACVP

**HB 2028**: relating to raw milk

Personal testimony in **OPPOSITION** 

Chair Johanson, Vice Chair Kitagawa, and members of the committee:

My name is Jenee Odani, and I am the Extension Veterinarian with the University of Hawaii at Manoa's College of Tropical Agriculture and Human Resources. I am grateful for the opportunity to provide personal testimony on HB 2028. This testimony does not represent the position of the University of Hawaii nor CTAHR.

The pasteurization process was developed in 1864 and has been credited with saving the lives of millions of people since that time. Pasteurization kills harmful bacteria that can be found in milk such as *Brucella* spp., *Salmonella* spp., *Campylobacter* spp., *E. coli*, *Listeria monocytogenes*, *Yersinia enterocolitica*, and *Mycobacterium* spp. (including tuberculosis). Infections with these pathogens can cause serious disease, possibly resulting in death or chronic conditions. Importantly, it is the most vulnerable of our population that is most susceptible to these infections: babies, children, pregnant women, older adults, and those with weakened immune systems.

In 2015, the Centers for Disease Control (CDC) published a scientific article that showed there were increasing numbers of outbreaks in the US caused by non-pasteurized milk: from 30 during 2007-2009 to 51 during 2010-2012. Most outbreaks occurred in states in which non-pasteurized milk sale was legal (see Figure 1: Legal Status of the Sale of Raw Milk and Outbreaks Linked to Raw Milk, by State, 2007-2012). The CDC advises that people should only consume pasteurized milk and milk products.

Similarly, the Food and Drug Administration also states that "unpasteurized milk can pose a serious health risk" and considers foods such as non-pasteurized milk and many types of milk products made from non-pasteurized milk to be high risk choices.<sup>2</sup>

With these facts in mind, I oppose House Bill 2028.

<sup>&</sup>lt;sup>1</sup> Mungai EA, Behravesh C, Gould L. Increased Outbreaks Associated with Nonpasteurized Milk, United States, 2007–2012. Emerging Infectious Diseases. 2015;21(1):119-122. doi:10.3201/eid2101.140447.

<sup>&</sup>lt;sup>2</sup> https://www.fda.gov/food/buy-store-serve-safe-food/dangers-raw-milk-unpasteurized-milk-can-pose-serious-health-risk, Accessed 01/31/2021.

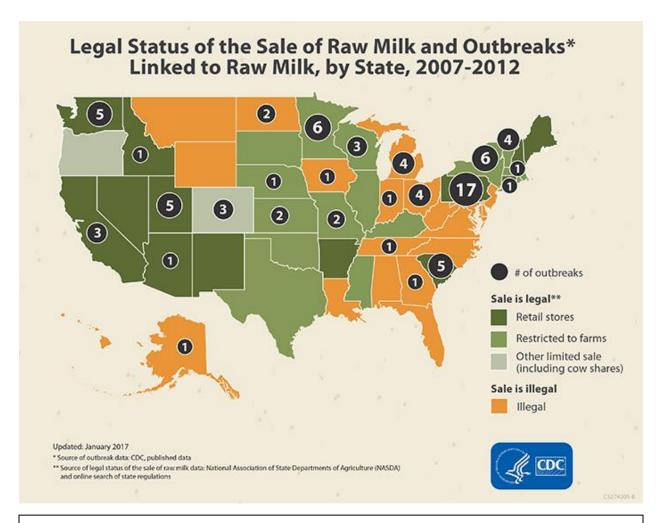


Figure 1: Legal Status of the Sale of Raw Milk and Outbreaks Linked to Raw Milk, by State, 2007-2012. https://www.cdc.gov/foodsafety/rawmilk/nonpasteurized-outbreaks-maps.html

Submitted on: 2/23/2022 8:35:38 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Christine Wolcott	Individual	Support	No

### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Christy Wolcott testifying on behalf of myself/mycommunity/my family I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because we should have the right to purchase raw milk. The state should not have any say over the sale or consumption of legal substances.

Thank you,

**Christy Wolcott** 

Submitted on: 2/23/2022 8:42:18 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Jane Galluzzi	Individual	Support	No

## Comments:

I am fully in support of decriminalizing the sale of raw milk on the islands of Hawaii. I am big on health and this is part of my diet but something I cannot access. I have no clue why this is even up for debate. Do the right thing and allow raw milk to be sold on the islands! Thank you.

Submitted on: 2/23/2022 8:48:27 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Jacqueline Bosman	Individual	Support	No

#### Comments:

To the Distingushed Chairs of the house Consumer Protection and Commerce Committee: I Jacqueline Bosman, myself and for my family and community am writing in Support of bill HB2028 decriminalizing Raw milk products.

Raw (Real) milk is an essential nutritional element of human consumption and should be treated as so. It has so many benifts. When compared to regular, pasturized, milk that has been void or taken of essentially all the good bacteria and enzymes built in, Raw milk gives so much more and should be recognized as so. The vitamins and minerals alone in Raw dairy are vitally benificial not to mention it contains numerous bioactive components provding a built-in safety system.

We want the poeple of Hawaii to be healthy and so we should be able to provide them with the best verisons of food products. Like with the sale of any food product, the direct sales of raw milk and raw milk products to consumers for human consumption in this case, should not be limited to people when the healthful benifits are proven to be there. While no food can be deemed 100% Safe, the CDC has even documented that there is little risk with no deaths due to food borne illiness associated to Raw milk in it's latest annual data. Many other states have access to Raw milk and with risks of illiness from things like spinach, meats and frozen veggies how can we single out Raw dairy?

According to Westin A. Price an "analysis published by Langer and colleagues in 2012,..actually found no statistical difference in the rate of illness (as opposed to the number of "outbreaks") attributed to raw milk or products produced from raw milk compared to those produced from pasteurized milk." This, contrasting to our "nation's largest outbreak of salmonella: in 1985, a multi-state outbreak of salmonella that was traced to pasteurized milk from a Chicago milk plant. This resulted in over 16,000 confirmed cases, and the investigators estimated that between 150,000 and 200,000 people were sickened."

Let's let the people of Hawaii make health related choices for themselves and give them (our farmers, ranchers and dairy people of the island) the oppurtunity to flourish, here on the islands.

Mahalo,

Jacqueline

Sources:

https://www.cdc.gov

https://www.realmilk.com/raw-milk-safety-summary/

https://www.realmilk.com/resources/

Submitted on: 2/23/2022 8:57:00 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
David Shizuma	Individual	Support	No

#### Comments:

Aloha mai kakou,

I appreciate the opportunity to testify in SUPPORT of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because there is a lot of research that show the nutritional benefits of raw milk and I believe it should be an option for those who would like to consume it. Many studies have now shown that overall, the processing of foods, while they may increase shelf life of the product, often reduce the bioavailability of the nutrients they contain, which is why processed foods often require vitamins and minerals to be added to them post processing (thus they are "fortified with"). Some nutrients are actually damaged in the pasteurization process, such as Vitamin A, which is degraded, proteins and enzymes are denatured, and immunoglobulins are destroyed (https://www.realmilk.com/pasteurization-does-harm-real-milk/#:~:text=Nutritional%20Value%20of%20Raw%20Milk&text=Many%20nutrients%20and%20immune%2Denhancing,denatured%2C%20and%20immunoglobulins%20are%20destroyed.)

While many have concerns over pathogens and illness that may stem from raw milk consumption, studies show that raw milk can be produced with a high level of hygiene and safety (see https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7019599/).

By decriminalizing the sale of raw milk, you allow people the option to choose which they rather consume. People should be allowed to choose which type of milk products they consume.

Thank you for your time.

Submitted on: 2/23/2022 9:11:59 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Jenny Caban	Individual	Support	No

### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Jenny Caban testifying on behalf of myself/mycommunity/my family I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because it allows people in Hawaii to consume raw milk CLEANLY and SAFELY (emphasis). I think this is a happy medium for all parties involved.

Submitted on: 2/23/2022 10:34:56 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Shaina Wright	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Shaina Wright, I am testifying on behalf of myself/my family/ my community. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the impact on me, my family and community. No food, including milk is completely safe but looking at the statistics you can see that raw milk is last on the list of foods creating borne illness. The CDC's latest annual data on food borne illnesses from on year (2006) was 37,220,098, including 2,612 deaths. From 2007 through 2012 the CDC's data shows an average of 163 cases and 12 hospitalizations per year and no deaths due to food borne illness associated with raw milk. Major contributors of food borne outbreaks include meat, spinach, frozen vegetables, salad and sprouts. The food causing the most significant sickness and death are not illegal nor is alcohol, a deadly poison.

According to the CDC dairy as a whole account for 5% of food borne illness. The illnesses associated with raw milk in the past had to do with unsanitary conditions, long transport, and lack of refrigeration. With today's technology and proper requirements, we can mitigate the past concerns of raw milk's safety. I hope you will consider releasing the nutrient dense health food for the public, especially to the people who consider raw milk a cultural food and I do.

Thank you for your time.

Submitted on: 2/23/2022 10:42:46 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Tatiana Maumausolo	Individual	Support	No

# Comments:

I strongly support HB2028!

I look forward to the day when accessing food in it's more natural state is no longer a crime.

Support small business, local agriculture and a healthier Hawai'i.

Mahalo,

Tatiana

Submitted on: 2/23/2022 11:22:14 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
rachel byrd	Individual	Support	No

# Comments:

My name is Rachel Byrd and I am testifying in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk proucts for human consumption.

Submitted on: 2/23/2022 11:30:26 AM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Jennifer S. Ishida	Individual	Support	No

Comments:

Representative Aaron Ling Johanson, Chair

Representative Lisa Kitagawa, Vice Chair

Consumer Protection and Commerce Committee

Jennifer Ishida, Pet Owner

PO Box 10703 Honolulu, HI 96816

Thursday, February 24, 2022

Support for HB2028 HD1, Raw Milk; Raw Milk Products; Raw Goat Milk; Sales; BOA; DOH

I am a proud owner of a senior dog, Bruno, and I support HB2028 HD1. I believe Raw Goat Milk is very beneficial to dogs' overall healthy digestion and immune system. It also helps with allergies and provides antioxidants and anti-inflammatory properties.

Bruno is 12 years old and has congenital heart failure and arthritis. He is strictly on a raw food diet. He was greatly benefiting from Raw Goats Milk. He was able to take his medication easier with the goat milk. He also moved better, which I attributed to the anti-inflammatory properties in the goat milk. Without the goat milk option, Bruno is stiff when he gets up and his hair is getting thin. I had to resort to using a processed, oily product to help him take his medication. I believe all pet owners should have the option of using raw goat milk as a healthy supplement to their pet's diet.

Submitted on: 2/23/2022 12:09:22 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
michael owen norton	Individual	Support	No

#### Comments:

My name is Michael Owen Norton testifying on behalf of myself, I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the impact on the community health and the local agriculture, everyday there's more consumers that are looking for a dense nutrient and traditional foods, there is a great opportunity for Hawaii local economy with the approval of Bill HB2028, creating new jobs and supporting local businesses.

Raw milk it's a nutritious food that everyone should have access to, real milk -milk that is pasture-raised, full fat and unpasteurized— is an inherently safe food. That's because raw milk contains numerous bioactive components.

No other food that we consume contains a built-in safety system like the one in raw milk. Part of that safety system is in the fat in the form of medium chain fatty acids and fat-soluble vitamins A and D.

There are thousands of testimonials of how raw milk reduced allergies, asthma, behavior problems in children; digestive disorders, arthritis, osteoporosis, failure to thrive in infants and cancer.

Submitted on: 2/23/2022 12:09:14 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Chris Etzkorn	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is, Chris Etzkorn, I am testifying on behalf of myself. I currently live in Kailua, however, I am originally from Germany. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

Growing up in Europe me and my family mainly had raw milk from our neighbors' cows and I was really surprised to find out that raw milk was not allowed/sold in Hawaii, when I moved here. There are plenty studies that show that raw milk is superior to pasteurized milk in protecting against infection, diarrhea, rickets, tooth decay and tuberculosis; children receiving it grew better than those receiving pasteurized milk.

Other studies conducted in Europe point in the same direction: raw milk provides powerful protection against asthma, allergies, and eczema. A study published in 2015 found that raw milk protects against respiratory infections as well. Researchers followed almost 1000 infants from rural areas of Austria, Finland, France, Germany, and Switzerland for the first year of life.

My dog, Keolani, loves her raw goat milk as a daily treat. The raw goat milk provides her with good probiotics and keeps her healthy. Unfortunately, we can't buy her, her beloved treat anymore here in Hawaii.

I really believe that most accusations and concerns over raw milk have been overstated, and therefore its health benefits remain underrated. The only way raw milk can possibly pose a health risk to the consumer is due to incorrect handling or storing. And that is also the case when it comes to undercooked or raw meat and fish, which is served/sold in many restaurants and grocery stores all over the islands.

Given the fact, that raw milk (real milk) has been consumed safely for many centuries all over the world, I strongly support HB2028.

Sincerely,

# Chris Etzkorn

To the Distinguished Chairs of House Consumer Protection and Commerce Committee: I, the living man, am commonly referred to by the name Patrick Daly, and I am testifying on behalf of mySelf/myFamily/myCommunity. I/we appreciate the opportunity to testify/voice our support in favor of HB2028, which would decriminalize the direct sale of God/Creator's natural creation of raw milk, as well as raw milk products to consumers for the consumption for living men and women.

My property and I consciously support HB2028 because of the holistic, natural health impact raw milk can have on mySelf/myFamily/myCommunity:

First, as a living man on the land known as Hawaii, I ask: What authority does the living men and women at the CDC, and therefore the living men and women in positions of the Hawaiian Legislature have over me, my family, and my community in regards to what natural, God created goods and services we consume?

Secondly, we live in a time where "Pasteurized" and "Ultra-Pasteurized" milk fills the shelves of our grocery stores, in the place of true, natural, God created, raw milk. I ask: If pasteurization is to use heat to remove the natural bacteria and probiotics available in said raw milk for the benefits of all of nature, including but not limited to living men and women, then would the milk on the grocery shelves by definition illegally be labeled as "milk"?

Thirdly, in this study published by the CDC

(https://wwwnc.cdc.gov/eid/article/21/1/14-0447\_article#r3), authors Elisabeth A. Munga, Casey Barton Behravesh, and L. Hannah Gould state, "During 2007–2012, a total of 81 outbreaks associated with nonpasteurized milk were reported from 26 states. These outbreaks resulted in 979 illnesses and 73 hospitalizations. No deaths were reported." So I ask: what is considered a health risk when no deaths were reported and the severity of hospitalizations is not clearly stated?

I/we as living men and women have the divine spark within us, which means we choose what goods and services we consume. The offer from the living men and women in Hawaiian legislation to keep raw milk consumption illegal for the living men and women on the land in Hawaii is appreciated, but I/we in support of the bill HB2028 decline the offer that maintains the status of raw milk and raw milk products illegal.

In Good Faith, By Patrick Daly All Rights Reserved

Submitted on: 2/23/2022 12:27:37 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Kayle Carroll	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:
My name is Kayle Carroll. I am testifying on behalf of myself, my family AND my community. I appreciate the opportunity to testify in support of HB2028, which would decriminalizes the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because of the beneficial health impact this will have on me and my family, as well as those in the community who wish to utilize this as an option.

This bill HB2028 recognizes bodily autonomy for those who wish to choose a whole, real, unadulterated food while still allowing those who don't wish to choose this as an option to have access to what they prefer. It is not a hidden fact that the adulteration process of pasteurization greatly, if not completely undermines the beneficial properties of raw milk such as enzymes, probiotics, and 100% bioavailable Vit A, D, K, magnesium, phosphorous, calcium, etc. HB2028 brings back farm to table foods, creates more job opportunities and puts money back into small farmers that support our communities.

Submitted on: 2/23/2022 12:28:49 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Donna Thompson	Individual	Support	No

#### Comments:

Aloha and thank you for your consideration of this important bill regarding the decriminialization of raw milk. I have learned a great deal about the benefits of raw milk sourced from my own livestock.

When handled properly raw milk has incredible benefits since it contains enzymes and nutrients that are not destroyed by the pasturization process. For over 10 years we have used raw milk sourced from our own animals as a regular part of our diet and the results have been extrodinary. We have been able to heal non drilled cavities without dental interferance with the use of raw milk combined with other nutrients. I have had dentists in shock after seeing re-mineralization process of previous cavities on dental x-rays. My experience has also been with pancreatic health, a small glass of fresh goat milk daily is highly effective in healing digestive issues.

There are a multitude of products on the market that have negative effect on health, such as MSG which is a known nuerotoxin, yet it is legal and found everywhere in packaged foods under a variety of names such as natural flavors. Mankind has been consuming raw milk for thousands of years. We are fully capable of making the right choices for our own health and government overreach has not resulted in a more healthy population. A bit of education on handling of raw milk and good animal husbandry is all that is nessary. Hawaii has great potential in becoming self sustainable, this is thru obtaining produces that are locally sourced from small farming businesses, not thru large corporations that are far removed from the consumer.

A very good source of information on the use of raw milk can be found at the Weston Price Foundation https://www.realmilk.com/

Cure Tooth Decay by Ramiel Nagel

Thank you for your consideration of this bill.

Submitted on: 2/23/2022 12:31:37 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
stephanie frazier	Individual	Support	No

# Comments:

I'm in favor of allowing the sale of raw milk for pet and animal use. As a person involved with kitten and puppy rescue, the health benefits out weigh the risks

thank you,

Stephanie Frazier

Submitted on: 2/23/2022 12:36:37 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
alicia morrier	Individual	Support	No

# Comments:

I want to be able to have the right to choose what I do with obtaining raw milk. This is crucial in the making of cheeses and eliminates the ability to do so unless you have raw milk.

Submitted on: 2/23/2022 12:55:18 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Stephanie Miki	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Stephanie Miki, testifying on behalf of myself and my community. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because throughout the years I have personally seen the tremendous health benefits that raw milk products has provided the pet/animal community. Raw milk has saved countless animals in my lifetime from all ages and breeds alike; from rescuing and saving abandoned kittens and puppies by providing much needed milk replacement, to aiding dogs with overactive allergies and sensitive digestive issues, to aiding senior dogs gain nutrition when they refuse to eat. Supporting this bill will help many fellow animal owners and rescuers, like myself, be able to provide the life saving benefits that raw milk offers and ensure that our animal family members can live long and healthy lives.

Thank you all for your time and consideration and Mahalo Nui Loa. Sincerely, Stephanie Miki

Submitted on: 2/23/2022 1:13:27 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Victoria El-Swaify	Individual	Support	Yes

#### Comments:

Dear Chair Johnason, Vice Chair Kitagawa, and Committee Members,

I support HB2028.

As autonomous beings with the capacity to make informed decisions, we should have the freedom and the right to the foods we *choose* to eat, and the opportunity to access them. Farmers should also have the freedom to make a profit from their valuable commodities, such as raw milk, if they *choose* to do so.

The U.S. Food and Drug Administration bans anyone from selling or distributing unpasturized milk for human consumption via interstate commerce. But there is no ban on actually consuming raw milk and raw milk products. If you're a dairy farmer, you can drink the milk however you like it and you can give it away. There is nothing hindering people from drinking raw milk, but legalizing the sales of raw milk would allow for the regulation of it. If it is the government's desire to protect people from 'dangerous' foods, then legalization and regulation would be the better option. If raw milk sales were legalized our local farmers could also make a profit – I only see a win-win situation.

But I do understand there are concerns – consuming any food has its potential dangers. The Centers for Disease Control and Prevention (CDC) states that raw milk can carry dangerous bacteria such as Salmonella and E. coli. The CDC also has countless records of Salmonella and E. coli outbreaks which include romaine lettuce and tomatoes, yet we do not ban these foods from the market.

Often outbreaks occur because of mass production and over-industrialized farms, but HB2028 will allow for a *very* small-scale production of raw milk, where our trusted local farmers will handle the process with great care and the highest standards. I trust our local farmers to have the knowledge and competency to create small batches of raw milk which can then be sold straight from farmer to consumer. The push for supporting local businesses and becoming more sustainable has increased over the years, and this bill offers an opportunity to do just that. I am in support of this bill and our local farmers.

Me ha'aha'a, Victoria El-Swaify

Submitted on: 2/23/2022 1:40:10 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Sharisa Shobu	Individual	Support	No

#### Comments:

To whom it may concern,

Raw goat milk is full of nutrients for all pets. It is full of probiotics and especially great for my senior (14 years) dog. She has occasional GI issues and the goat milk is a great part of her diet. The good gut bacteria is removed once the milk is pasturized and removes most of the benefits. The goat milk sold at pet stores are clearly labeled for animal consumption. Just as raw and processed foods for pets area also labeled for pet consumption. Raw goat milk is also benefitial for my other pets who used to have it as a supplemental topper for their food. They have been deprived the nutrients that it provides for the past year (or whenever the milk was pulled from the shelves). I hope you will consider to authorize the sale of raw goat milk for pet consumption. Thank you!

Submitted on: 2/23/2022 1:52:11 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Carol D. Yokoyama	Individual	Support	No

Comments:

Aloha,

Please support HB2028.

Passing HB2028 would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I have learned after thorough research that raw milk contains all of its natural enzymes, fatty acids, vitamins and minerals. It is complete and its health benefits remain underrated. We should be able to purchase raw milk and raw milk products.

Mahalo Nui Loa for your time.

Submitted on: 2/23/2022 1:47:07 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Mia Nalani Takazono	Individual	Support	No

#### Comments:

I support the sale of raw goat milk for pet and animal consumption. It is highly beneficial to sick and sensitive eaters. Raw goat milk helps my dog to get vital nutrition and hydration when he is unable to eat his normal meals.

Raw goat milk contains bacteria, enzymes and proteins that get destrived during the pasteurzation process. These enzymes and bacteria are beneficial for our pets digestive and immune system.

Submitted on: 2/23/2022 8:40:13 PM

Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Ryan Rothwell	The Pet Depot	Support	No

Comments:

Aloha House Members,

We STRONGLY SUPPORT the passing of HB2028. We believe the benefits of Raw Milk specifically for pets outweigh the potential hazards. We support proper labeling and handling requirements for any business that sells milk and encourage the board to to consider passing this bill. If amendments need to be made, I encourage legalizing the sale of Raw Milk statewide, specifically for pet use.

Mahalo,

Ryan Rothwell

The Pet Depot

Submitted on: 2/23/2022 4:56:16 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Karli Kurihara	The Doggy Kitchen	Support	No

#### Comments:

The benefits of raw milk for pets are endless! We can testify to its benefits from our customers that have nothing but good things to say about raw goat milk specifically. Not only do dogs love how it tastes, but it has also saved lives.

Raw goat milk is known as mother nature's most naturally complete food. If you think about it, it's the first thing newborns drink to provide them with everything they need to grow and develop properly. It's nutrient dense, packed with vitamins, minerals, probiotics, enzymes and trace elements. With that being said, it has helped many dogs with skin issues, digestion problems and their overall health. When raw milk is pasteurized, those good probiotics and enzymes are killed, so it's essential that pets drink it in its raw form to gain the most benefits.

One of our customer's dog suffered from a severe digestion issue, where she couldn't keep down her meals and she was losing weight because she didn't always have an appetite. Raw goat milk became a staple in her life because it made her want to eat and she was able to keep her food down when it was added to her meals. Not only did it help her health condition, but it made her excited to eat again!

Another customer had newborn puppies where the mother wouldn't let her babies drink her milk. When this happens, raw goat milk is the next best thing to give newborn puppies. It is able to provide the proper nutrients to the puppies as their mother's milk would have. Without it, the puppies would have been malnourished and possibly not have survived.

The most common problem we've seen dog owners struggle with is having a picky eater. We've gotten complaints that their dog hasn't eaten in days or that their dog just eats a small amount a day. It made them worried and concerned for their dogs' health. They were able to ease their worries, once they found raw goat milk. Some owners would add it to their dog's meal to encourage them to eat, while others gave it to their dog when they didn't want to eat at all. In

both cases, it made owners feel better that their dogs were eating and getting the valuable nutrients they needed.

These are just a few incidents where raw goat milk has saved lives. Pets need access to raw milk to live healthy and happy lives. Whether pet owners choose to give their pets raw milk simply because their pet loves it or because it's the only thing their pet will drink to keep them alive and healthy, it should always be available for them. For most owners, pets are family members and punishing them with not being able to give them something they love is heartbreaking. Numerous states are able to sell raw milk for pet consumption and it's our turn to join them.

Submitted on: 2/24/2022 3:55:23 AM Testimony for CPC on 2/24/2022 2:00:00 PM



Submitted By	Organization	<b>Testifier Position</b>	Requested
I ginerine Alinovi	Next Generation Pet Food Manufacturers Association	Support	No

#### Comments:

The member of Next Gen PFMA wholeheartedly support HB2028 HD1. Our members include multiple manufacturers of fresh, raw milk, for pet and human consumption. We encourage the Hawaiian public representatives to adopt this bill as well as provide for measures for individual Hawaiian farmers to produce raw milk locally.

LATE \*Testimony submitted late may not be considered by the Committee for decision making purposes.



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#### **Executive Officers**

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TO: Committee on Consumer Protection and Commerce

Rep. Aaron Ling Johanson, Chair Rep. Lisa Kitagawa, Vice Chair

FROM: HAWAII FOOD INDUSTRY ASSOCIATION

Lauren Zirbel, Executive Director

DATE: February 24, 2022

TIME: 2pm

PLACE: Via Videoconference

RE: HB2028 HD1 Relating to Raw Milk

Position: Oppose

The Hawaii Food Industry Association is comprised of two hundred member companies representing retailers, suppliers, producers, and distributors of food and beverage related products in the State of Hawaii.

HFIA is in opposition to this measure to authorize the sale of raw milk and raw milk products directly to consumers for human consumption. Consuming raw milk and raw milk products carries an unnecessary risk for consumers. Both the Centers for Disease Control and the Food and Drug Administration have consistently warned against the dangers of raw milk products. We ask that this measure be held and we thank you for the opportunity to testify.



Submitted on: 2/23/2022 2:00:31 PM

Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested Requested
Barry Yokoyama	Individual	Support	No

Comments:

Please support HB 2028.

Submitted on: 2/23/2022 2:53:08 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Sara Shobu	Individual	Support	No

#### Comments:

It would be extremely beneficial to our pet's health if raw goats milk was brought back to Hawaii. Not only do our dogs love it because it tastes great to them, but it is also a very nutritious supplemental topper to their daily meals. My dog has chronic allergies & feeding the raw goats milk to her daily was helping to control the symptoms from her allergies. For example, it helped to stop her from constantly licking/biting at her paws & she was able to cut back on her expensive prescribed medication for her allergies. In my family, we have 6 dogs & each of them benefited greatly from consuming raw goats milk with their meals whether it was better/healthier bowel movements to helping one of our dogs gain a little more weight as even though she eats normally and is generally healthy, she was having a hard time putting on weight and the goats milk aided in adding some healthy fats from the milk to her diet. There are so many great uses for raw goats milk and we are pleading to be heard with this request to bring it back. Please help us help our best furry friends!

Submitted on: 2/23/2022 3:58:15 PM Testimony for CPC on 2/24/2022 2:00:00 PM



Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Shane Kurihara	Individual	Support	No

#### Comments:

Raw Goat Milk has been a staple in our dogs diet ever since we got them! It has greatly improved their overall health and they really enjoy it! I was very disappointed to find out we can no longer purchase raw goat milk because of the fear of human consumption (when the bottle clearly says Not For Human Consumption)! Should we also ban dog food because a human may eat it? I don't believe we should punish our dogs because some human may consume.

Please bring back Raw Goat Milk for pets! It's for the pets!

mahalo!

Submitted on: 2/23/2022 4:09:38 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Ricki-Lee Vericella	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Miki Vericella testifying on behalf of myself and my family. I appreciate the opportunity to testify in support of HB2028 which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption. I support HB2028 because I personally know how nutritious raw and unpasteurized milk is for myself and my entire family. We consume home raised raw milk and can attest to its nutritional benefits and value to our health. I also know how extremely nutritious raw milk is for our pets. I believe we should have a right to choose the foods we wish to nourish our bodies. We are one of the last states where it is still illegal to sell or purchase raw milk.

Mahalo.

Miki Vericella

Submitted on: 2/23/2022 4:20:59 PM

Testimony for CPC on 2/24/2022 2:00:00 PM



Domoto Tostimony

<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Macy Lunney	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Macy Lunney testifying on behalf of myself. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because I believe raw milk has superior nutrition to conventional pasteurized milks sold in stores. It contains all the beneficial bacteria and enzymes that are removed through the pasteurization process that support a healthy immune system. I currently don't purchase any sort of cows milk due to the fact that I can't get raw's cow milk. I would love the opportunity to be able to buy raw milk and support local farmers. I would also like to purchases raw goat milk for my pets. Thank you.

Submitted on: 2/23/2022 4:32:15 PM Testimony for CPC on 2/24/2022 2:00:00 PM



Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Danielle	Individual	Support	No

#### Comments:

I am writing to share my support of HB2028 HD1, which would decriminalize the sale of raw milk and raw milk products for human consumption in Hawai'i.

Our communities desperately need to invest in markets that support every kind of local agriculture to address our food sercurity challenges and help support our local economy. My personal community would provide an immediate, high-demand, market for raw milk due to its freshness, natural state, and proven health benefits - as well as the connection that it has to many cultural traditions.

I recognize that current laws exist due to concerns of food-borne illness, but statistics show that the risk of this occurring with raw milk is not significant compared to other foods. Other communities around the nation have recognized this and have made raw milk available with appropriate education for safe usage. I ask that the same level of informed access be made available to us in our community as well.

Mahalo,

Danielle Surface

Submitted on: 2/23/2022 5:25:24 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Hashi T	Individual	Support	No

#### Comments:

My dog needs goats milk for his health issues. He has a lot of food allergies and digestion issues so what his diet is very limited. The raw goats milk is one of the rare ones that his body agrees - no itchy & no diarrea. Cannot be heated goats milk since the nutrients are different from raw ones. His meals cannot be complete & balanced without raw goats milk. The raw goats milk that I used to purchase from the local Hawaii pet store says clearly "For Pet Use Only. Not for human consumption. This product has not been pasteurized and may contain harmful bacteria." on the containers so no way that human will get confised. We need raw gots milk back to Hawaii.

Submitted on: 2/23/2022 5:58:55 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Samantha Shobu-Balguna	Individual	Support	No

### Comments:

I firmly support this bill to bring back raw goat milk. My 2 dogs benefit highly by giving them raw goat milk in their diet.

Submitted on: 2/23/2022 6:04:44 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Maluhia Paleafei	Individual	Support	No

#### Comments:

It is my sincere hope that once again we will be able to give Raw Goat Milk to our animals.

In 2019 my dog, Watson was sick with IMHA and had months to live, Raw goat milk was one of the very few things he would actually drink or eat and was the only way I could give him his medication. To deny pet owners the choice of what to feed their own animals, who might not be able to tolerate kibble or other difficult foods due to illness or other reasons, is just ridiculous. And honestly, feels overstepping and intrusion.

The scientic benefits of raw goat milk are long and its been going on for thousands of years too. This whole food is complex, lowers any chances of allergies, it's lower in lactose and far more tolerable, its higher in calcium and nutrients than any other milk, and yes it's better raw. Animals can easily digest it and none of the "good bacteria" is cooked away. Veterinarian's know this is a great alternative for pets.

If the government wants to step in and say it is illigal to buy raw products then remove eggs, raw hamburger, raw pork, raw chicken, raw fish, spicy ahi poke- all raw products from stores. Did you know that the grocery store is stocked with produts that could be bad for someone, like alcohol, cigarettes, Haagen Dazs! What if someone drinks the bleach sold in the household aisle? I know these are extreme examples, but banning the sale of raw goat milk in PET stores for our PETS is extreme!

Any pet owner who is buying raw goat milk knows that it is going to nourish their animals. Maybe newborns who lost their mother, or sick animals, or maybe just purely for the nourisment and benefits that raw goat milk provides.

Please allow consumers to make their own choices as to what to feed thier animals. Allow us the freedom to choose. Allow farmers the freedom. Let us, as pet owners, have a choice.

Thank you for your careful consideration.

Maluhia Paleafei, owner of Boston Terriers

Submitted on: 2/23/2022 7:59:52 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested  Requested
Jay Hanamura	Individual	Support	No

#### Comments:

My name is Jay Hanamura and I fully support HB2028. Over the past eight years I've been studying the nutrition, safety and economic factors of raw milk and without a doubt, Hawaii needs access to this essential nutrition resource.

There's one benefit that I want to call your attention to that would specifically help Hawaii's population. Raw milk has been thoroughly researched to be much more digestable by those who are lactose intolerant. And Hawaii is well known for having a very high lactose intolerant population because Asians and Pacific Islanders rank amonst the highest in prevalence.

Raw milk, much like the man many nutritional benefits of mother's breast milk, can really change the course of our state's health with the passing of this bill. Thank you so much for your consideration.

Jay

Submitted on: 2/23/2022 8:11:10 PM

Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Yumi Kobayashi	Individual	Support	No

### Comments:

Raw goat milk has been helping to heal my dogs allergy and after they stopped selling it, his skin condition is getting really bad.

we really need goat milk for our dogs health. Please bring it back.

Submitted on: 2/23/2022 7:52:14 PM

Testimony for CPC on 2/24/2022 2:00:00 PM

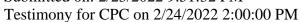


<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Shannon Shimote	Individual	Support	No

#### Comments:

Our dogs are truly part of our ohana. My dogs are fed food and treats that are natural and preservative free. They were given goat milk daily until our supplier was told it was illegal to sell raw goat milk. Raw goat milk was like a daily vitamin and supplement for our dogs. Our puppy grew up drinking goat milk after he was separated from his mother and I truly believe it contributed to his excellent health due to all of the nutrients in raw goat milk. My older dog used to have a dull coat and suffered from dry, itchy skin. After drinking goat milk daily we noticed his coat was shinier and we no longer saw him scratching himself. They both have never suffered from any ailments from consuming raw goat milk as we followed our suppliers recommendations.

Submitted on: 2/23/2022 9:51:32 PM

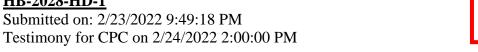




Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Erin Minaya	Individual	Support	No

### Comments:

Raw goat milk has done amazing things for my three dogs health. They are ages 12, 2 and 1. It helped my older dog with his digestive issues and was good for the younger ones as puppies too. We really miss including this in our dog's diet. Please bring them back! It also helps alot of small businesses around the islands, which is very important for our state!





<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Carmen	Individual	Support	No

### Comments:

Raw goat milk are meant to be consumed by out lovely pets. If humans consume it, then it is their responsibilty and choice that comes with consequences.

Submitted on: 2/23/2022 10:09:47 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Kim G Hanson	Individual	Support	No

#### Comments:

To the Distinguished Chairs of House Consumer Protection and Commerce Committee:

My name is Kim Hanson testifying on behalf of myself/mycommunity/my family. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption.

I support HB2028 because I believe raw milk has nutritional benefits that are lost in the process of pasteurization. There is no longer sufficient justification to prohibit the sale and consumption of raw milk because of improvements in sanitation and food safety. Milk is a food source lost to many individuals because milk in its natural, unaltered form is outlawed. Please give our state access to this valuable food source.

Kim Hanson

Submitted on: 2/23/2022 10:05:47 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested  Requested
Amber Aoki	Individual	Support	No

#### Comments:

To Whom It May Concern:

My name is Amber Aoki and I am testifying on behalf of myself, my 'ohana, and my community. I appreciate the opportunity to testify in support of HB2028, which would decriminalize the direct sale of raw milk and raw milk products to consumers for human consumption. I support HB2028 as I feel access to such nutrition would render beneficial to many. It is not my intention, in this statement, to explain the benefits of raw, whole cow's milk; nor explain the risks and health dangers of pasteurized milk — of which there are many. I'd simply like to convey my strong desire to be allowed freedom of choice. I have the right to consume pure, untainted food in its natural state and I believe people should also have the right to produce and distribute these foods. There are many items marketed to consumers that are known to be harmful, and yet they are legal - We allow people to choose whether they would like to purchase such products. It comes down to the ability to choose, and in order to do so, we must be given the choice. That being said, mahalo for taking HB2028 into consideration and I hope it comes to pass.

Submitted on: 2/23/2022 10:57:09 PM Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Candi Hololio Johnson	Individual	Support	No

#### Comments:

I fully support HB 2028 HD1 as a dairy goat producer. Currently, I am unable to offer raw goat milk EVEN TO FEED TO BABY GOAT KIDS. This is absurd. Raw goat milk is proven to be the best mother's milk replacement for all species of animals including goat kids, lambs, calves, puppies, kittens, etc. Many rescue organizations and breeders ask me about providing goat milk and I am unable to do so at this time.

My dairy goats are tested annually for Caprine Arthritis Encephalitis (CAE), Caseous Lymphadenitis (CL), Johnne's, and Brucellosis. My milking does and all herd members are healthy. Farm biosecurity is practiced. We use standard dairy practices in milk handling including trimming hair from udders, sanitizing before and after milking, use of stainless steel milking and filtering equipment, etc. We keep meticulous health and production records. We are members of the American Dairy Goat Association, and are beginning official Dairy Herd Improvement Association (DHIA) Milk Testing in 2022.

HB 2028 is a first step in allowing consumers to purchase raw goat milk and goat milk products. The demand is longstanding and reasonable. Raw goat milk saves lives, plain and simple.

Submitted on: 2/24/2022 8:02:37 AM
Testimony for CPC on 2/24/2022 2:00:00 PM



Submitted By	Organization	<b>Testifier Position</b>	Requested
Ran	Individual	Support	No

#### Comments:

Our pets needs the raw goat milk back and a lot of pets who has allergies needs it back!

It helps soothe pet's digest tract and allow sensitive eaters to process their foods better. Also, it enhanced hydration! My dog went through a surgery last month and we needed to keep her hydrated, but she didn't want to drink water and her favorite raw goat milk wasn't available so situation was harder.

As a pet owner, we are aware that raw goat milk is ONLY for pets and each vendors kept that information on their labels. Also, I never seen them sold on people's supermarket. It's always sold at pet store or directly from the vendors. If confusion is a problem either it's for humans or pets, you should just have a rule to make the labels bigger or something instead of taking away from our pets.

.Please save our pets health.

Submitted on: 2/23/2022 11:52:19 PM Testimony for CPC on 2/24/2022 2:00:00 PM



Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Crystal Ann Rambyaon	Individual	Support	No

#### Comments:

Good Afternoon,

My name is Crystal Ann Rambayon and I am in support of HB2028 which authorizes the sale of raw goats milk for pet consumption. As an active member of the pet community in the State of Hawaii and a pet owner, I find it my moral belief that every animal deserves to be in the healthiest condition.

Over the years, I have been conducting online research through credible websites and speaking with pet nutritionists on what type of foods would provide the highest nutrional value for my pet. One type food that seems to show high levels of nutritional value for pets in particular is raw goats milk. According to multiple animal wellness websites and speaking to pet nutritionists, raw goats milk offers a complete nutrional package including vitamins, minerals, electrolytes, prebiotics, trace elements, enzymes and protein. Raw goats milk contains fatty acids that assists animals who have digestive problems and reduces intestinal inflammation. It also contains immune-boosting properties to help dogs or cats with malnutrition, anemia, and kidney, GI or liver diseases. Pets do not have any issues with consuming raw goats milk as their digestive system differs from the human disgestive system.

As pets being part of our 'ohana, it is part of our kuleana (responsibility) to provide them with the best care and the healthiest food available for their consumption. My pet who is now entering his senior years; I carefully monitor what he consumes for his meals. This also included raw goats milk as a supplement to provide him all the previously listed nutritional value when it was available for purchase at our local pet stores. As we all know, it is unfortunate that these innocent animals (i.e. dogs and cats in particular) don't have the luxury of time spent here on earth nor is unable to verbally state what they need to keep them healthy as humans do. It is our responsibility to provide them with the best care and best food to have them live their best lives while they give us unconditional love and companionship on this journey we all call life.

Therefore, I support House Bill 2028. Thank you very much for all of your time.

Submitted on: 2/24/2022 10:05:06 AM Testimony for CPC on 2/24/2022 2:00:00 PM



Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Timyi Lee	Individual	Support	No

### Comments:

We want raw goal milk back for our dogs.

Submitted on: 2/24/2022 2:15:45 PM

Testimony for CPC on 2/24/2022 2:00:00 PM



<b>Submitted By</b>	Organization	<b>Testifier Position</b>	Requested
Madhava Shakti Moe	Individual	Support	No

### Comments:

I stringly support the sale of raw milk and milk products. Pausterized milk is poison!

Submitted on: 2/24/2022 8:32:15 PM Testimony for CPC on 2/24/2022 2:00:00 PM



Submitted By	Organization	<b>Testifier Position</b>	Remote Testimony Requested
Kristen O'Guin	Individual	Support	No

Comments:

Dear Representatives,

I am strongly in favor of decriminalizing raw milk. Raw milk has enzymes, probiotic bacteria, and various other nutrients that are destroyed by the high heat of pasturization. Also, some vitamins in them milk are decreased or destoyed by high heat, and also the enzymes and carrier proteins which are killed by the high heat help as carriers for the vitamins and the minerals in the milk. Pasteurization destroys the enzymes and carrier proteins needed to absorb calcium, folate, B12, B6, vitamins A and D, iron and many other minerals. The body then has to make the enzymes to help it absorb the nutrition, which is hard work for the body. Nature made milk the way it is meant to be naturally raw, and people drank raw milk for many millennia before pasturization, and many peoples around the world still drink raw milk today. The need for milk to be pasturized is due to unhealthy conditions of mass farming. Small farms that raise cows humanely don't need to worry about those issues.

Please vote to decriminalize raw milk on the Big Island.

Mahalo!

Kristen O'Guin

### **TESTIMONY ON HAWAII HB 2028**

## In Support of Hawaii Raw Milk Sales

House Consumer Protection & Commerce Committee

**Hearing**: February 24, 2022

Presented on behalf of the Weston A. Price Foundation by Pete Kennedy, Esq. 3830 Jaffa Drive Sarasota, FL 34239 Phone: 941-34-4984 pete.foodlaw@gmail.com

My name is Pete Kennedy. I am an attorney with the Weston A. Price Foundation (WAPF), an international nonprofit whose primary mission is to restore nutrient-dense foods to the American diet through research, education and activism. WAPF has members in all 50 states, including Hawaii, and is the leading raw milk advocacy organization in the U.S. I have worked on legal issues governing raw milk distribution for the past 19 years. I have consulted on state and federal milk legislation and have drafted raw milk bills as well (including Hawaii). I am familiar with the raw milk laws in every state.

At this time forty-four (44) states have legalized the sale and/or distribution of raw milk through statute, regulation or policy.

- Eleven (11) states allow the sale of raw milk for human consumption in retail stores: AZ, CA, CT, ID, ME, NH, NM, PA, SC, UT, and WA.
- Seventeen (17) states allow the sale of raw milk for human consumption direct from the producer to the consumer: AR, IL, KS, MA, MN, MS, MO, MT, NE, NY, OK, OR, SD, TX, VT, WI, and WY.
- Ten (10) states allow distribution raw milk through herdshare agreements: AK, CO, KY, MI, NC, ND, OH, TN, VA, and WV. A herdshare agreement is an arrangement where an individual purchases an ownership interest in a dairy animal or herd of dairy animals and obtains a percentage of the raw milk production proportionate to that ownership interest.
- The remaining six (6) states allow the sale of raw pet milk by farmers: AL, FL, GA, IN, MD, and NJ.

Hawaii is clearly an outlier. There is significant demand for raw milk in Hawaii; for many years, bills legalizing its sale or distribution have been before the legislature but rarely, if ever, have received a fair hearing. Consumption of raw milk is legal in Hawaii (as it is in all 50 states) but most consumers do not have the resources and/or know-how to own and board their own dairy animal(s), leaving them with no way to legally exercise that right.

It is far past time for Hawaii to legalize raw milk sales or distribution. Raw milk has a good track record for safety; there is documentation that, as demand for raw milk has increased over the last 15 to 20 years, the number of foodborne illnesses attributed to raw milk consumption has declined.

WAPF supports the passage of HB 2028 but recommends amendments to the bill. The bill's required statement on the label, "Contains pathogens that may be unsafe to consume", is not accurate. Raw milk has a better track record for safety than a number of legal foods, such as Romaine lettuce. The statement on the label could instead read: "May contain harmful organisms."

Given that farmers are only allowed to have two milk-producing cows, the rulemaking power that the bill gives the board looks to be setting up the farmer for overregulation. Other states, such as Montana and Oregon, that limit the herd size for raw milk sales or distribution codify most (or all) of the few requirements for producers in statute. The requirements should not be so great that it makes no sense economically for a farmer to produce raw milk for sale. The rulemaking power under HB 2028 should be narrowed and more clearly defined.

Regarding the amendment to the bill allowing the sale of raw pet goat milk, the *Official Publication* of the Association of American Feed Control Officials (AAFCO) consists of model regulations governing the production and sale of commercial feed for animal consumption, including pet food. All 50 states have adopted part or all of the AAFCO *Official Publication*; the publication allows the sale of raw milk. Even though there is an ill-conceived interstate ban on raw milk for human consumption, there is no federal ban on raw milk for pet consumption.

There are national manufacturers complying with federal and state regulations who are selling raw pet milk in nearly every state in the U.S.; last summer raw pet milk products of two of these manufacturers were confiscated in 20 Hawaii pet food stores that are trying to meet strong demand by pet owners. There is substantial evidence that raw milk is healthier than pasteurized milk for pets. Here is a quote from Dr Pitcairn's *Complete Guide to Natural Health for Dogs and Cats* (page 21):

#### THE POTTENGER CAT STUDIES

One of the most fascinating sources of information about the importance of raw foods has come from what is now known as the Pottenger Cat Studies. Dr. Pottenger did not set out to study cat nutrition, but he became intrigued by differences in the health of cats he was using in experimental studies. Turning his attention to this topic, he did a series of nutritional comparisons. For several generations, one group of cats was fed completely raw (meat, bones, milk, and cod liver oil). Other groups of cats were fed the same foods either partially or completely cooked. What he found is of definite importance to anyone who wants to raise a truly healthy pet:

- Cats on the entirely raw food diet were completely healthy, never needing veterinary attention.
- The more the food was cooked, the less healthy were the cats that ate it.
- The health problems evident in the experimental cats on the cooked diet were remarkably like those commonly seen in cats today--mouth and gum problems, bladder inflammation, skin disorders, and the like.
- Over a period of three generations, the cats on the cooked food diet continue to deteriorate until they can no longer reproduce.
- When the cats were put back on a raw food diet, it took *three generations* for the animals to totally recover from the effects of the cooked food.

Passage of HB 2028 can help improve food security and self-sufficiency in Hawaii; the state currently has only one dairy legally producing milk for sale. It would lead to more of the food dollar staying in the community and would expand consumer choice by the enabling consumers to purchase not only raw milk but other raw dairy products as well. It would enable family farmers to further diversify their operations; in other states raw milk is often the food that draws the consumer to the farm, leading to increased sales of other farm products such as meat, poultry, eggs, and produce.

For all these reasons, I urged the committee to pass HB 2028.

Respectfully submitted on behalf of the Weston A. Price Foundation by Pete Kennedy, Esq. 3830 Jaffa Drive Sarasota, FL 34239 Phone: 941-34-4984 pete.foodlaw@gmail.com